



REDMOND



INTRODUCING OUR APRIL EDITION OF

## Redmond REPURPOSED



This spring, we're diving into the versatile world of citrus peels.

Learn how to transform these often-discarded scraps into delightful citrus candy, eco-friendly citrus vinegar for all-purpose cleaning, and an effective citrus disposal cleaner.

Join us in embracing sustainable practices and harnessing the power of natural methods to reduce waste and make the most of what the earth has to offer.



## CANDIED CITRUS PEELS

### WHAT YOU'LL NEED

3-4 Citrus peels, collected over the week

5-6 Cups of water

2 Cups sugar

A pot

Tongs or slotted spoon

A cooling rack

A jar or container

Optional: citric acid



### HOW TO DO IT

- 01** Collect citrus peels throughout the week. Be sure to remove as much of the pith (the white stuff) as you can.
- 02** Cut the peels into strips or squares—whatever you prefer! Add the peels to a pot and cover with water. Bring to a boil and keep at a boil for 4 minutes. Drain the water, then repeat this step with fresh water.
- 03** Add fresh water along with sugar to a pot and put on medium heat and stir until sugar is dissolved.
- 04** Bring mixture to a simmer and add in citrus peels. Once peels are added, reduce heat to medium-low and simmer for an hour, stirring frequently.
- 05** Use tongs or a slotted spoon to transfer peels to a cooling rack, leaving space to prevent them from sticking to each other.
- 06** Let dry for at least an hour. (Use the syrup in the pot for marinades, mocktails, or coffee!)

### FOR A SOUR TREAT:

Transfer to a bowl after removing from the pot and toss with sugar and citric acid!

### WHY YOU SHOULD TRY IT

Citrus peel candy is a nutrient-dense alternative to conventional sweets.

Crafted from natural ingredients abundant in antioxidants like vitamin C and flavonoids—known for their protective qualities against oxidative stress and inflammation—it offers a vibrant burst of flavor.

The natural flavor of citrus peels enhances the candy's taste without the need for artificial additives, making it a satisfying treat more nourishing than most market options, harnessing the nutrients from citrus peels that would otherwise go to waste!





## CITRUS VINEGAR

### WHAT YOU'LL NEED

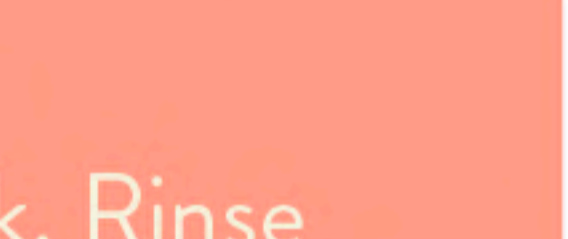
Citrus peels,  
collected over the week

White vinegar

Clean glass jar with a lid

Fine mesh strainer or cheesecloth

Spray bottle



### HOW TO DO IT

- 01** Collect citrus peels throughout the week. Rinse them well to remove any dirt or residue.
- 02** Place the collected citrus peels into the glass jar. Pack them in tightly, leaving an inch or two of space at the top.
- 03** Pour white vinegar over the citrus peels until they are completely submerged. Ensure all peels are covered by the vinegar.
- 04** Secure the lid tightly on the jar. If using a metal lid, place a piece of parchment paper or plastic wrap between the lid and the vinegar to prevent corrosion.
- 05** Place the sealed jar in a cool, dark place for about 2 weeks to allow the citrus to infuse into the vinegar. Shake the jar gently every few days to aid in the infusion process.
- 06** After 2 weeks, use a fine mesh strainer or cheesecloth to strain the citrus peels from the vinegar. Squeeze out any excess liquid from the peels to extract as much infused vinegar as possible.
- 07** Pour the strained citrus vinegar into a clean spray bottle for easy use as a household cleaner.

### OPTIONAL

Depending on your preference and the strength of the vinegar, you may choose to dilute it with water. A common ratio is 1 part citrus-vinegar to 1 part water, but adjust according to your needs.



### WHY YOU SHOULD TRY IT

This citrus vinegar contains d-limonene, a natural compound found in citrus peels, which enhances its cleaning power by effectively dissolving oils and grease.

This compound not only provides a fresh citrus scent but also boasts low toxicity and biodegradability, making citrus vinegar a safer and more environmentally friendly alternative to chemical cleaners.

Its natural composition eliminates the need for harsh synthetic chemicals, offering a gentle yet effective solution for cleaning household surfaces.



# CITRUS DISPOSAL CLEANER

## WHAT YOU'LL NEED

Collected citrus peels (or the whole fruit, if you need to put it to use!)

White vinegar

Ice cube tray



## HOW TO DO IT

- 01** Chop up citrus peels into ¼" pieces (or whole citrus into similarly sized chunks).
- 02** Distribute pieces evenly in an ice cube tray and fill with vinegar and freeze.
- 03** When needed, drop 1-2 cubes into disposal. Run cold water and turn on disposal until fully crushed.



## WHY YOU SHOULD TRY IT

Using vinegar and citrus ice cubes for disposal cleaning offers a natural and effective solution, harnessing vinegar's acidic properties and the fresh scent of citrus to break down grease and neutralize odors.

The convenience of pre-made ice cubes makes it a simple and hassle-free cleaning method, while the abrasive action of the ice helps dislodge debris for a thorough clean and fresh-smelling disposal.